

Beulah Nitzsche

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PROFILE

Chef with a track record building high-impact solutions and improving guest satisfaction.

TECHNICAL SKILLS

Cuisine Styles

French • Plant-based

Kitchen Skills

Plating

Operations

HACCP • Inventory Management • Event Planning

Soft Skills

Team Leadership • Training • Quality Control

WORK EXPERIENCE

Line Cook — Dach, Schumm and Rutherford (Sep 2015 - Jul 2019)

- Catered private events for up to 139 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Macejkovic Group (Aug 2022 - Present)

- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Catered private events for up to 171 guests with 95%+ client satisfaction.

Line Cook — Hammes, Metz and Wintheiser (Jul 2019 - Present)

- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 34% with vendor negotiations and waste controls.

Sous Chef — Beahan - Becker (May 2014 - Present)

- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 24% with vendor negotiations and waste controls.

EDUCATION

B.A. Hospitality Management, Conroy - Lindgren University (2011)

PROJECTS

suffoco decretum quia - Fundamental attitude-oriented productivity <https://flowery-alert.net>

REFERENCES

Cesar Hudson — Executive — Briana_Lynch69@hotmail.com